

## [Kveik] Session Rye IPA (Tormodgarden) #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (62.5%)	82 %	4
Grain	Žytni - Viking Malt	0.7 kg (29.2%)	80 %	9
Grain	Weyermann - Spelt Malt	0.2 kg (8.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	60 min	18.4 %
Boil	Mosaic	5 g	15 min	11.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.5 %
Aroma (end of boil)	Vic Secret	20 g	5 min	18.4 %
Dry Hop	Mosaic	20 g	4 day(s)	11.5 %
Dry Hop	Vic Secret	20 g	4 day(s)	18.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min